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### ENVIRONMENTAL HEALTH DIVISION

http://www.tompkins-co.org/health/eh

# ENVIRONMENTAL HEALTH HIGHLIGHTS July 2013

#### Outreach and Division News

Congratulations to Skip Parr for being selected as the new Senior Sanitarian in the Environmental Health Division! A committee of seven Environmental Health staff was involved in establishing and conducting the selection process. In addition to their application, the applicants prepared a written response in advance of the interview and then responded to questions during the interview. The selection committee felt all the candidates were very good and did a great job during the process. We were in the fortunate position of selecting from a very strong applicant pool.

**Rabid Fox:** Kudos to Audrey Balander and Skip Parr for all their hard work in connection with a rabid fox that attacked two people, one on Wilkins Road and one on Dubois Road, on July 22. The media were alerted to inform people of the situation and advise them to be very cautious when going outside in the area where the fox had been seen. Law enforcement searched the area for the fox for a day and a half. The fox was shot by a resident on July 23, and submitted for rabies testing. As expected, the results came back positive. Five people are currently receiving post-exposure shots due to contact with the fox.

**Hydrilla – Year 3 continues:** The application of the herbicide endothall to the Cayuga Inlet occurred on Tuesday, July 16. Anne Wildman, Liz Cameron, and Steven Kern were involved in reviewing the water quality monitoring results. Samples from the intake to the Bolton Point water supply that were analyzed by an ELAP certified lab have been below the detection limit of 7 ppb. Samples are also analyzed by Community Sciences Institute (CSI) using the same analytical method that has been used in previous years that provides rapid results. While previous results using this method have been at or below the detection limit, this year CSI reported results ranging from non-detectable to an unexpectedly high 42 ppb. Input from various experts indicates possible interferences contributing to these results.

Wildman, Kern and Cameron also prepared a water quality monitoring plan for the application of fluridone and submitted it to the New York State Department of Environmental Conservation (NYSDEC) as part of the permitting process. The fluridone application will start several weeks after the endothall application, on August 12.

**GrassRoots:** The Fingerlakes Grassroots Festival was held on July 18-21. There are three campgrounds operated by the Fingerlakes Grassroots Festival. One campground is located on-site at the Trumansburg Fairgrounds with 890 sites, there is one next door to the Fairgrounds with 400 sites, and one located on Agard Road in the Town of Ulysses with 300 sites. The Health Department inspected the campgrounds to ensure there was an adequate and safe supply of drinking water; adequate toilet and lavatory facilities, fire protection and noxious weed control; and that camp size and food service requirements were met.

The food vendors at the Festival included six regular permit holders in addition to eleven local and out-of-county vendors that operated under temporary food service permits. Four of the temporary permit holders incurred violations that were corrected on re-inspection; an enforcement action has been initiated against a fifth vendor, Lao Village, for a critical violation that was not corrected. As previously, the Health Department worked closely with the Festival organizers prior to and during the event.

**EH/ITS Permit Management Software Project:** The new Onsite Wastewater Treatment System (OWTS) permit management software project is now underway. The contract with Accela Automation was executed in June. There was a kickoff teleconference/web meeting on July 18. Representatives from Redmark, the software installation subcontractor, were onsite on July 30 and 31 and conducted sessions with Adriel Shea, Brenda Coyle,

Steve Maybee, Cyndy Howe, Cindy Schulte, Janice Koski, Greg Potter, Frank Kruppa and Liz Cameron to determine our OWTS workflow and process. We will be working with them remotely over the next several weeks to finalize the process so they can incorporate it in the software. Greg Potter has also been working on the IT side to procure the virtual servers and get the necessary hardware in place. The current schedule has the system up and running by the end of the year.

Coalition for Safe Medicine Disposal: The Coalition for Safe Medicine Disposal met on July 10, 2013 to coordinate and plan an outreach that coincides with the Oct 26, 2013 DEA National Collection event for unwanted household pharmaceutical wastes. The local Coalition will sponsor a collection event at the Slaterville Fire Station from 10am–2pm; the Slaterville Fire Dept will coordinate the effort. In addition to the Slaterville event, folks will be advised (through PSA's and advertising) to go to the 3 drug collection drop boxes that have access on Saturdays: TC3, Cornell, and the Tompkins County Jail. CSMD members will staff the boxes for outreach and educational purposes that day.

**NYSDOH Field Visit:** John Strepelis, the New York State Department of Health (NYSDOH) Regional Coordinator and Engineer, visited our office on Friday, July 19. Strepelis primarily worked with Steven Kern on the State Drinking Water Information System (SDWIS), but it was also helpful that Strepelis was here for consultation on the unexpected results from the hydrilla endothall treatment sampling.

### Rabies Control Program

There was one bat and one gray fox confirmed to be rabid in Tompkins County during July. The bat was found at a children's camp. Camp staff dealt with the bat appropriately and prevented human exposures. Over a two day period, the gray fox attacked people and pets at two locations, biting two people and possibly a cat before it was dispatched.

The Tompkins County Health Department also learned of a boy on vacation in Tompkins County with his parents who was bitten in his home state by a raccoon presumed to be rabid. The Tompkins County Health Department worked with the parents, local health care providers, and the New Hampshire Health Department to insure the boy received rabies treatment.

This is the time of year when encounters with bats increase. In cases where a bat bites a person, or is found either in a room with a sleeping person, a person with a sensory impairment, or in the presence of a child, the bat should be captured and brought to the Health Department for rabies testing.

Key Data Overview				
	This Month	YTD		
Bites <sup>1</sup>	26	135		
Non Bites <sup>2</sup>	12	37		
Referrals to Other Counties	10	34		
Submissions to the NYS Rabies Lab	29	96		
Human Post-Exposure Treatments	22	53		
Unvaccinated Pets 6-Month Quarantined <sup>3</sup>	0	3		
Unvaccinated Pets Destroyed⁴	0	0		
Rabid Animals (Laboratory Confirmed)	2	6		

<sup>&</sup>lt;sup>1</sup>"Bites" include all reported bites inflicted by mammals and any other wounds received while saliva is present.

<sup>&</sup>lt;sup>2</sup>"Non-bites" include human exposures to saliva of potentially rabid animals. This also includes bats in rooms with sleeping people or young children where the bat was unavailable for testing.

<sup>&</sup>lt;sup>3</sup>When an otherwise healthy, unvaccinated pet has contact with a rabid animal, or suspect rabid animal, that pet must be quarantined for 6 months or euthanized. Quarantine must occur in a TCHD-approved facility (such as a kennel) at the owner's expense. If the pet is still healthy at the end of 6 months, the exposure did not result in rabies and the pet is released.

<sup>&</sup>lt;sup>4</sup> Pets must be euthanized if they are unvaccinated and have been in contact with a rabid or suspect rabid animal and begin to display signs consistent with rabies. Alternatively, a pet is euthanized if a prescribed 6-month quarantine cannot be performed or the owners elect euthanasia instead of quarantine.

			Reports	by Animal T	уре			
	Bit	es	Anir	Animals sent to the NYS Rabies Rabid A Laboratory			nimals	
	Month	YTD	Ву	By NYS	Tot	als		
			TCHD	CU Vet College	Month	YTD	Month	YTD
Cat	7	43	2	0	2	9	0	0
Dog	11	78	2	0	2	6	0	0
Cattle	0	0	0	0	0	1	0	0
Horse/Mule	0	0	0	1	1	1	0	0
Sheep/Goat	0	0	0	0	0	0	0	0
Other	0	1	0	0	0	0	0	0
Domestic								
Raccoon	1	1	0	0	0	2	0	1
Bats	3	3	13	1	14	42	1	4
Skunks	0	0	0	0	0	0	0	0
Foxes	2	3	1	0	0	5	1	1
Other Wild	2	6	0	9	9	30	0	0
Totals	26	135	18	11	29	96	2	6

### Childhood Lead Program

	This Month	YTD
A: Active Cases (total referrals):	0	0
A1: # of Children w/ BLL>19.9ug/dl	0	1
A2: # of Children w/ BLL 10-19.9ug/dl	1	3
B: Total Environmental Inspections:		
B1: Due to A1	1	5
<b>B2</b> : Due to A2	0	0
C: Hazards Found:		
C1: Due to B1	1	4
C2: Due to B2	0	0
D: Abatements Completed:	0	0
E: Environmental Lead Assessment Sent:	1	3
F: Interim Controls Completed:	0	0
G: Complaints/Service Requests (w/o medical referral):	6	33
H: Samples Collected for Lab Analysis:		
- Paint	0	0
- Drinking Water	0	1
- Soil	1	3
- XRF	1	3
- Dust Wipes	1	3
- Other	0	0

### Food Program

Routine facility inspections are conducted to protect public health. The inspections are made without advance notice to ensure that food processes are adequate, safe, and meet code requirements. It is important to keep in mind that inspections are only a "snapshot" in the entire year of a facility's operation and they are not always reflective of the day-to-day operations and overall condition of the operation.

#### The following inspections were conducted with no critical violation(s) noted:

Beverly J. Martin Summer, C-Ithaca

Blue Moon Catering/La Crepe du Luc, C-Ithaca

Blue Moon Catering/Silo Truck, C-Ithaca

Capital State Kitchen, C-Ithaca Cayuga Lake Creamery, Throughout

Celebrations Banquet Facility, T-Caroline Cornell Child Care Center, T-Ithaca

Dewitt Special Education Summer, T-Lansing

Doug's Fish Fry, Throughout Dunkin Donuts, T-Dryden Dragonfly Grille, Throughout

Dryden Lake Golf Course, T-Dryden Enfield Day Camp, T-Enfield Feel Good Foods, Throughout

Freddy's Place, T-Newfield GIAC Kitchen, C-Ithaca

GIAC Summer Food Service, C-Ithaca

Gifts & More, Throughout
The Good Truck, Throughout
Groton Summer Camp, V-Groton
Heights Café, V-Cayuga Heights

The Ice Box, Throughout

Island Taste, Throughout

Ithaca Community Childcare Center, T-Ithaca

Kids First Summer Food, C-Ithaca Kyushu Japanese Restaurant, V-Lansing

Lansing Pizzeria, T-Lansing Leon Soul Food, Throughout Macdonald Farms, Throughout

Mahogany Grill Hot Dog Cart, C-Ithaca

Napoli's Pizzeria, C-Ithaca

Newfield Elementary Summer, V-Newfield Northside Community Center Summer, C-Ithaca

Pete's Cayuga Bar, C-Ithaca Royal Court Restaurant, C-Ithaca Southside Community Center, C-Ithaca

Southside Community Center Summer, C-Ithaca

Spicy Asian, C-Ithaca State Diner, C-Ithaca

Taughannock Falls State Park Concessions, T-

**Ulysses** 

Wendy's, C-Ithaca

West Indies Flavor, Throughout

The Hazard Analysis Critical Control Point (HACCP) Inspection is an opportunity for the establishment to have the health department review food processes in the facility to make sure that all potential hazards are identified and to assure that the best food safety practices are being used.

### HACCP Inspections were conducted at the following establishments: None

**Re-Inspections** are conducted at any establishments that had a critical violation(s) to ensure that inadequate or unsafe processes in a facility have been corrected.

#### The following re-inspections were conducted with no violations noted:

A-1 Pizzeria, T-Dryden Agava, C-Ithaca

Applebee's Bar & Grill, V-Lansing

Coalyard Café, C-Ithaca Ithaca Zen Center, T-Danby

Ko Ko, C-Ithaca

Ling Ling Garden, T-Ithaca Mahogany Grill, C-Ithaca Plum Tree Restaurant, C-Ithaca

Potala Café, C-Ithaca

Rogues Harbor Steak & Ale, T-Lansing

Sammy's Pizzeria, C-Ithaca Sangam Restaurant, C-Ithaca Taste of Thai Express, C-Ithaca Vietnam Hai Hong, C-Ithaca Waffle Frolic, C-Ithaca

Critical violations may involve one or more of the following: the condition of food (e.g. food that may be at improper temperatures on delivery or damaged by rodents), improper food cooking and storage temperatures (e.g. food cooked to and/or held at improper temperatures), improper food preparation practices (e.g. preparing ready-to-eat foods with bare hands), and water and/or sewage issues (e.g. low disinfection levels in the water system). These critical violations relate directly to factors that could lead to food related illness.

### Critical Violations were found at the following establishments:

#### Sangam Restaurant, C-Ithaca

Enough refrigerated storage equipment was not maintained so that all potentially hazardous foods were stored at 45°F or below. Products were rapidly chilled to 45°F or below and the refrigeration unit was adjusted.

### Agava, T-Ithaca

Potentially Hazardous Foods were not kept at or below 45°F during cold holding. Products were observed at 53°F in a food preparation cooler. Products were discarded during the inspection.

### Mate Factor, C-Ithaca

Enough refrigerated storage equipment was not maintained so that all potentially hazardous foods were stored at 45°F or below. Products were observed at 48-50°F in a food preparation cooler and were discarded.

#### **Glenwood Pines Restaurant, T-Ulysses**

Food workers did not use proper utensils or gloves to eliminate bare hand contact with ready to eat foods. The products were discarded during inspection.

Potentially Hazardous Foods were not kept at or below 45°F during cold holding. Products were observed at 53°F in a cold holding unit. Products were rapidly chilled to 45°F or below before return to service.

#### Coal Yard Café, C-Ithaca

Cooked or prepared foods were subject to cross-contamination from raw foods. The storage was re-arranged during the inspection.

Enough refrigerated storage equipment was not maintained so that all potentially hazardous foods were stored at 45°F or below. Products were observed at 54-60°F in a food preparation cooler. Products were discarded during the inspection.

### Applebee's Neighborhood Bar & Grill, V-Lansing

Potentially Hazardous Foods were not kept at or below 45°F during cold holding. A product was observed to be at 51°F on the service line. The product was discarded during the inspection.

#### Plantation Bar & Grill, T-Dryden

Potentially Hazardous Foods were not kept at or below 45°F during cold holding. Products were observed to be at 48-51°F in a sandwich cooler. The product was discarded during the inspection.

Enough refrigerated storage equipment was not maintained so that all potentially hazardous foods were stored at 45°F or below. Products were observed at 50°F in a cooler. The products were removed from the unit and rapidly chilled to 45°F or below.

Toxic chemicals were stored so that contamination could occur. The storage was re-arranged at the inspection.

#### Ling Ling Takeout, C-Ithaca

Potentially Hazardous Foods were not kept under refrigeration. Observed eggs on a condiment cart at 70°F. The product was discarded during the inspection.

#### GIAC Kitchen Mobile, C-Ithaca

Potentially Hazardous Foods were not kept at or above 140°F during hot holding. Observed products being hot held at 114-118°F. Products were reheated to 165°F or above before return to service.

Enough refrigerated storage equipment was not maintained so that potentially hazardous foods were kept at 45°F or below during cold holding. Products were observed at 50-56°F in two coolers. Products were discarded during the inspection.

Enough refrigerated storage equipment was not maintained so that potentially hazardous foods were kept at 45°F or below during cold holding. Products were observed at 50-56°F in a cooler. Products were removed from service and placed in alternate coolers to be cooled to 45°F or below.

**Temporary Food Service Operation Permits** are issued for single events at one location. The Food Protection Program **issued 32 temporary permits**.

**Temporary food operation inspections** are conducted to protect public health. The inspections are made without advance notice to ensure that the food processes at the event are adequate, safe, and meet code requirements. The operation must correct Critical Violations during the inspection. When a Temporary Food Operation has Critical Violation/s, a re-inspection is conducted when the event is longer than one day.

#### The following inspections were conducted with no violation(s) noted:

Cameron's Market, C-Ithaca Celia's Ice Pops, C-Ithaca Celia's Ice Pops, T-Ulysses Fruitful Endeavors, T-Ulysses Iroquois Kitchen, T-Ulysses New York Pizzeria, T-Ulysses Outback Kate's, T-Ulysses Real Falafel, T-Ulysses Schoolyard Sugarbush, C-Ithaca Traveler's Kitchen, C-Ithaca

### Critical Violations were found at the following establishments:

### American Legion Post 770, T-Ulysses

Potentially hazardous foods were at improper temperatures. Products were observed at 118-125°F in hot holding. Food was removed from service and rapidly reheated to above 165°F before being returned to service. Sliced cheese was observed at 57°F. The product was removed from service for rapid chilling before use.

#### **Enfield Community Council, T-Ulysses**

Potentially hazardous foods were at improper temperatures. Product was observed at 51°F. The product was immediately cooked or voluntarily discarded due to insufficient cooking space.

#### Julie Kemp, T-Newfield

Potentially hazardous foods were at improper temperatures. Cooked chicken was observed at 124°F. The product was removed from service and rapidly reheated to above 165°F before being returned to service. Pasta salad was observed at 54°F. The product was removed from service and rapidly chilled to below 45°F before being returned to service.

#### Stonecat Café, T-Ulysses

Potentially hazardous foods were at improper temperatures. Tofu was observed in sandwich unit at 54°F. The product was packed in ice for rapid chilling to below 45°F before return to service.

#### Vegetarian Oasis, T-Ulysses

Potentially hazardous foods were at improper temperatures. Shredded cheese was observed in sandwich unit at 54°F. It was packed in ice for rapid chilling to below 45°F before return to service.

**Pre-Operational inspections** are conducted, following a thorough review of proposed plans, at new or extensively remodeled facilities to ensure code compliance prior to opening to the public.

#### The following pre-operational inspections were conducted:

None

#### **Plans Approved:**

None

#### **New Permits Issued:**

The Artisan Grill, Throughout Corner Store, C-Ithaca New York Garden, V-Groton Queen of Tarts, Throughout Tango Chicken, C-Ithaca

The Food Protection Program **received and investigated five complaints** related to issues and/or problems at permitted food service establishments.

### Engineering Plans Approved

- Broome Developmental Services, 600 GPD Replacement Sewage System, Dryden-T
- Peg Mill Retreat, 600 gpd sewage system, Groton-T
- Peg Mill Retreat, New FSE Public Water System, Groton-T
- Pleasant Grove Road Replacement Water Transmission Main, Ithaca-T

Three plans for cross-connection control devices to protect municipal water systems from hazardous connections were approved this month.

### Problem Alerts/Emergency Responses

- 13-01-04 Boiceville Apartments, T-Caroline. Boil Water Order (BWO) issued 7/17/13 due to positive total coliform and *E. coli*. Additional sampling is being conducted to identify the source or cause of the problem.
- 13-01-3 Hanshaw Village Mobile Home Park, T-Dryden. BWO issued 7/2/13 due to turbidity and low chlorine caused by off-site water being added to the storage tank to compensate for water loss due to leakage. BWO released 7/26/13 following satisfactory total coliform and turbidity results.

BWOs remain in effect at:

 12-01-8 J-A-M Mobile Home Park, T-Lansing. BWO issued 8/16/12 due to positive total coliform results. Lost disinfection waiver. Enforcement initiated due to failure to provide disinfection or to connect to municipal water. Owner now plans to connect to municipal water.

### Healthy Neighborhoods Program

On July 8, Pat Jebbett and Anne Wildman participated in Healthy Neighborhoods Program outreach at the GIAC Festival. Seven people signed up for home visits and at least 25 more people took information with them and asked questions about the program.

On July 15, Pat Jebbett conducted Healthy Neighborhoods Program outreach at the Salvation Army food pantry. This outreach resulted in five HNP home visits.

On July 25, Eric Shearer presented HNP to a classroom of recent TST BOCES GED graduates. Other presenters included Tompkins Workforce, Tompkins Cortland Community College and the PACE (Public Assistance Comprehensive Education) program, all of which took HNP literature to make additional referrals to their clients.

A total of sixty homes were canvassed during July for the Healthy Neighborhoods Program in the Ithaca, Enfield, Newfield and Dryden mobile home target areas.

HNP staff and CSCN staff have been communicating back and forth about the functions of each other's programs. A meeting will be held to discuss more specifics about each program and how best to share information.

Initial visits for July fell just short of a 160% increase from June's figures. Comparatively, initial visits for this grant year are now at 68% of total visits completed in 2011-2012.

	This Month	YTD
# Home Visits	41	313
# Revisits	7	78
# Asthma Homes	7	47
# Homes Approached	101	609
Products Distributed:		
Carbon Monoxide Detectors	29	177
Smoke Detectors	20	163
Fire Extinguishers	37	272
Surge Protectors	0	16
Radon Test Kits	6	54

Batteries for SD/CO	21	197
HEPA Vacuums	0	2
Vinegar	38	200
Baking Soda	39	334
Spray Bottles	1	231
Brushes	37	274
Mops	3	7
Buckets	9	98
Baby Gates	1	7
Safety Latches	15	82
Door Knob	14	75
Stove Knobs	7	48
Pest Control Products	1	26
Nightlights	38	157
No-Slip Bathtub Strips	38	249
Pillow Case	8	59
Flashlights	41	252

#### **Status of Enforcement Actions**

Office Conference Scheduled: Lao Village, V-Trumansburg, Keo Sisombath, owner: repeat food service

violation, 8/16/2013.

15 Leisure Lane, T-Dryden, Heidi Pane, owner; sewage system violation,

8/12/2013.

Beaconview MHP, T-Dryden, Rudy George, owner: water system

violations, 8/12/2013.

Office Conferences Held: JAM MHP, T-Lansing, Jack and Mary Burns, owners: water system

Violations; revised Stipulation Agreement with PHD Orders sent for signature; will connect to municipal water system; to BOH 8/27/2013.

John Joseph Inn, T-Lansing, John Hamilton, owner: water system and temporary residence violations; signed Stipulation Agreement with PHD

Orders on 8/16/2013; to BOH 8/27/2013.

### Compliance Schedules/Board of Health Orders/PH Director's Orders

- Village of Dryden, PWS: violations of Subpart 5-1 for Public Water Systems; signed a Compliance Schedule with PHD Orders on 11/15/2012; BOH ordered Compliance on 12/11/2012; awaiting compliance.
- Rite Aid Pharmacy #4716, C-Ithaca, Kevin McKee, manager: Adolescent Tobacco Prevention Act (ATUPA) violation signed Stipulation Agreement with PHD Orders on 4/11/2013; BOH assessed \$450 penalty with mandatory \$50 State surcharge on 5/14/2013; second notice sent; payment received, case closed.
- Rogue's Harbor Inn, T-Lansing, Eileen Stout, owner: sewage system violation; signed Stipulation Agreement with PHD Orders on 4/4/2013; BOH assessed \$400 penalty on 5/14/2013; sewage system replaced; second notice sent; payment received, case closed.

#### Referred to Collection:

- CC's, C-Ithaca, Jian Wang
- Blue Frog Café, V-Lansing, Karina Murphy
- P&Y Convenience, T-Lansing, Min Gyu Park
- William Crispell, T-Caroline two penalties
- 1795 Mecklenburg Road, T-Enfield, V. Bruno
- Blue Frog Café, V-Lansing Karina Murphy

### **Training**

On July 25, Todd Miller, retired from the USGS, presented information on arsenic in Tompkins County to Environmental Health staff. The talk was informative and very well received by staff.



ENVIRONMENTAL HEALTH DIVISION

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### **CERTIFIED AND REGULAR MAIL**

July 12, 2013

George Dagaraca Hanshaw Village MHP LLC 642 Kreag Road, Suite 302 Pittsford, NY 14534

Re: REVISED BOARD OF HEALTH DATE

Tompkins County Board of Health Draft Resolution # 12.17.29-revised Hanshaw Village Mobile Home Park, T-Dryden

Dear Mr. Dagaraca:

This office received the June 28, 2013, written request from John Haggerty, Property Manager at Hanshaw Village Mobile Home Park, requesting an extension on the time frame to install meters in the park due to a change of scope in the project.

Enclosed is a copy of the Draft Resolution that the Tompkins County Board of Health will consider at its meeting on **Tuesday, August 27, 2013** (not August 13 as stated in the previous letter). You or a representative has the right to speak to the Board for a few minutes prior to them taking action. If you wish to speak to the Board, please contact Skip Parr or me at (607) 274-6688 at least one day before the meeting. If you plan to attend, please arrive by 12:00 p.m. (noon).

Sincerely,

C. Elizabeth Cameron, P.E.

Director of Environmental Health

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Enclosure(s) - Draft Resolution including revised Time Table of Compliance, Resolution 12.17.29

pc: Steven Kern, TCHD; John Haggerty, 7 Lake Country Avenue, Ithaca, NY 14850

F:\EH\MOBILE HOME PARKS (MHP)\Facilities (MHP-4)\Hanshaw\Enforcement\2013 revised Draft Resolution.doc

ec: Tompkins County Board of Health; CEO T-Dryden; Supervisor T-Dryden; Martha Robertson, TC Legislator;

Frank Kruppa, Public Health Director; Elizabeth Cameron, P.E., Director of Environmental Health; Brenda Coyle, TCHD

Skip Parr, TCHD; Steve Maybee, P.E., TCHD; John Strepelis, P.E., NYSDOH

scan: Signed copy to eh



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### **DRAFT RESOLUTION # 12.17.29-REVISED FOR**

Hanshaw Village Mobile Home Park George Dagaraca, Hanshaw Village MHP LLC, Owner/Operator 1871 Hanshaw Road, T-Dryden Dryden, NY 13068

**Whereas,** owners and operators of mobile home parks with public water systems are required to comply with Subpart 5-1 and Part 17 of New York State Sanitary Code (NYSSC); **and** 

Whereas, Hanshaw Village Mobile Home Park violated the sections of those codes including NYSSC Part 17.6(a), NYSSC Subpart 5-1.27, NYSSC Subpart 5-1.71; and

**Whereas,** the Board of Health adopted Resolution 12.17.29 at its regular meeting on November 13, 2012; and

Whereas, Hanshaw Village has thus far complied with Resolution 12.17.29; and

**Whereas**, an agent of George Dagaraca, Owner/Operator, requested a change in scope and deadline for installation of water meters at Hanshaw Village Mobile Home Park to install meters on each home instead of on the transmission or distribution lines; **and** 

Whereas, the Environmental Health Department supports installation of meters on individual homes in addition to meters on the distribution lines; now therefore be it

Resolved, on recommendation of the Tompkins County Board of Health, That George Dagaraca, Hanshaw Village MHP LLC, Owner/Operator, is ordered to:

- Provide notification to the Health Department and residents prior to any planned water outage and when other water outages occur. The notification shall include the duration of the outage, locations of available water during the outage and emergency contact information; and
- 2. Meet the requirements of the attached revised schedule of compliance dated July 2, 2013.

## Hanshaw Village Water System Schedule of Compliance

Created: 9/17/12 Revised: 7/2/2013

Immediate Modifications*	To be Completed By	Completed	Notes
Submit plans & specifications for distribution line replacement and curbstop locations.	9/28/2012	Х	
Develop a procedure to inform park residents when planned water outages are scheduled to properly prepare for water outages	10/5/2012	X	Continuous leaks causing low pressure and water outages to park residents. Distribution
Provide a emergency back-up plan that addresses the residents' need for water during outages that last for more than 24 hours.	10/5/2012	x	line repacement recommended in Engineer's Report.
Start installing distribution lines as approved by the Health Department.	10/1/2012	×	
Install communication system on low level alarm to alert staff when storage tank levels are low.	recommendation		Storage tank drains before operator is aware of problem
Install new water-tight cover for clear well in lower well house. (completed) Fabricate and install a more durable and tight cover to prevent vermin and other contaminants from entering the well.	10/31/2012 7/31/2013	Needs further improvement	Wooden cover was installed.
Provide disinfection for well located in upper well house	10/31/2012	×	Water has been rerouted to mix with chlorinated water from the lower pump house
Install water meters on lower transmission line and the distribution lines from the upper well house. Record daily water meter readings from distribution lines once installed.	6/30/2013 8/15/2013	×	Recommended in Engineer's Report. Tool to identify leaks in system and develop baseline water usage so that adequate storage capacity can be provided.
Install water meters on each individual home within the park. Record daily water meter readings from distribution lines once installed.	10/1/2013		
Other Modifications*	To be Completed By	Completed	Notes
Locate and map transmission line from lower well house to upper storage tank; submit map of marked transmission line to Health Department and Dig Safe NY.	8/31/2013		Transmission line was dug up by Town of Drydent because it was unmarked.

Other Modifications*	To be Completed By	Completed	Notes
Submit plans for additional storage capacity to meet Part 5 Design Standards as prepared by a professional engineer if determined necessary by Tompkins County Health Department's Public Health Engineer based on reported water meter readings.	8/31/2013 6/30/2014		Recommended in Engineer's Report. Current capacity does not meet current design standards.
Properly abandon any unused wells.	8/31/2013		Recommended in Engineer's Report.



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### **CERTIFIED AND REGULAR MAIL**

August 14, 2013

Rudolph George Beaconview Mobile Home Park 1991 RT 37 W, APT 164 Toms River, NJ 08757

Re:

Tompkins County Board of Health Draft Resolution # 13.18.15

Failure to Properly Maintain the Water Storage Tank

Beaconview Mobile Home Park, T- Dryden

Dear Mr. George:

Thank you for signing the Stipulation Agreement on August 12, 2013 for the Beaconview Mobile Home Park.

Enclosed is a copy of the Draft Resolution that the Tompkins County Board of Health will consider at its meeting on **Tuesday, August 27, 2013**. You or a representative has the right to speak to the Board for a few minutes prior to them taking action. If you wish to speak to the Board, please contact Skip Parr or me at (607) 274-6688 at least one day before the meeting. If you plan to attend, please arrive by 12:00 p.m. (noon).

Sincerely,

C. Elizabeth Cameron, P.E.

Director of Environmental Health

Elizabeth Canuar

Enclosure(s) - Draft Resolution, Stipulation Agreement and Orders, Case Summary and Form DOH-5025

pc:

Steven Kern, TCHD;

F:\EH\MOBILE HOME PARKS (MHP)\Facilities (MHP-4)\Beaconview\Enforcement\Draft Resolution.doc

ec:

Tompkins County Board of Health; CEO T-Dryden; Supervisor T-Dryden; Martha Robertson, TC Legislature; Frank Kruppa, Public Health Director; Elizabeth Cameron, P.E., Director of Environmental Health; Steve Maybee, P.E., TCHD;

John Strepelis, P.E.; Skip Parr, TCHD; Brenda Coyle, TCHD

scan:

Signed copy to eh



ENVIRONMENTAL HEALTH DIVISION http://www.tompkins-co.org/health/eh

Ph: (607) 274-6688 Fx: (607) 274-6695

### DRAFT RESOLUTION # 13.18.15 FOR

Beaconview Mobile Home Park Rudolph George, Owner/Operator 2185 Hanshaw Road, T-Dryden Ithaca, NY 14850

**Whereas,** it is a violation of Part 5.171 and Appendix 5-A.7 of the New York State Sanitary Code to fail to exercise due care and diligence in the operation and maintenance of a public water facility and its appurtenances; **and** 

Whereas, on July 11, 2012, the water storage tank serving the water supply at Beaconview Mobile Home Park was observed by Health Department staff to be significantly deteriorated and leaking; and

Whereas, on November 27, 2012, engineering plans for the replacement of the existing water storage tank at Beaconview Mobile Home Park were approved by this office; and

Whereas, on July 2, 2013, Health Department staff observed that the replacement storage tanks were not installed and that the existing water storage tank serving Beaconview Mobile Home Park was still significantly deteriorated and leaking; and

**Whereas,** Rudolph George, Owner, signed a Stipulation Agreement with Public Health Director's Orders on August 12, 2013, agreeing that Beaconview Mobile Home Park violated these provisions of the New York State Sanitary Code; **now therefore be it** 

Resolved, on recommendation of the Tompkins County Board of Health, That Rudolph George, Owner, is ordered to:

- 1. Pay a penalty of \$400 for these violations, due within 30 days notice. (**Do Not** submit penalty payment until notified by the Tompkins County Health Department.); and
- 2. Install replacement storage tanks as per the engineering plans approved by this office on November 26, 2012. Installation must be completed with oversight by a professional engineer by **October 31, 2013**; and
- Have a professional engineer complete Form DOH-5025, Engineer's Certification Public Water Improvement Project Completion Form and submit it to this office no later than November 15, 2013.



RECEIVED

Frank Kruppa Pul lic Health Director 55 Brov n Road Itha a, NY 148 0-1247

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ENVIRONMENTAL HEALTH DIVISION http://www.tompkins-co.org/health/eh

TOMPKINS COUNTY HEALTH DEPARTMENT h: (607) 274-6688 x: (607) 274-6695

### STIPULATION AGREEMENT AND ORDERS # 13.18.15

Beaconview Mobile Home Parl; Rudolph George, Owner/Operator 2185 Hanshaw Road, T-Dryden Ithaca, NY 14850

I, Rudolph George, as a representative for Beaconview Mobile Home Park, agree that or July 11, 2012, and July 2, 2013, I was in violation of Part 5.171 and Appendix 5-A.7 of the New York State Sanitory Code for failure to exercise due-care and diligence in maintenance-of the water storage tank at Beaconview Mobile Home Park. Plans for replacement storage tanks were approved on Tovember 26, 2012, but as of dates noted, the new tanks were not installed and the old tank was lealing.

I agree to pay a penalty not to exceed \$400 for these violations following adoption of a resolution by the Board of Health. (**Po not** submit penalty payment until notified by the Tompkins Coun y Health Department.)

I also agree to comply with the following Orders when signed by the 'Tompkins County 'ublic Hea th Director:

- Install replacement storage tanks as per the engineering plans approved by this office on November 26, 2012. Installation must be completed with oversight by a professional engineer by October 31, 2013.
- 2. A professional engineer must complete the attached Form DOH-5025, Engineer's Certification Public Water Improvement Project Completion Form and submit to this office no later than November 15, 2013.

I understand this agreement is offered as an alternative to a formal administrative hearing and that I am subject to further action if I fail to comply with the orders.

Signed

Date:

Rudolph George is hereby ordered to comply with these Orders of the Public Health Director.

Signed:

Frank Kruppa

Public Health Director

Date:

ENVIRONMENTAL HEALTH DIVISION

Ph: (607) 274-6688 Fx: (607) 274-6695

http://www.tompkins-co.org/health/eh

### CASE SUMMARY - FOR RESOLUTION # 13.18.15

**Beaconview Mobile Home Park** Rudy George, Owner/Operator 2185 Hanshaw Road, T-Dryden Ithaca, NY 14850

Compiled by Skin Parr on July 10, 2013

Date	Action
7/2/13	Skip Parr and Steve Maybee observed leak in tank.
6/19/13	Received email from owner stating building would be started in late September. Dimensions of building did not meet requirements of engineer specs. Responded stating the proposal was not acceptable.
6/12/13	Letter sent by Health Department to owner stating timetable for replacement due 6/28/13.
5/9/13	Received email from consulting engineer stating he was no longer working on construction phase of project and that owner would be the lead.
3/21/13	Email received by consulting engineer stating that installation would likely occur in May 2013.
12/6/12	Annual Water System Inspection report sent to owner requesting timetable of installation of approved plans by 1/31/13.
11/27/12	Plans approved by Public Health Engineer.
11/26/12	Final plans received for tank replacement. Consulting engineer worked with Public Health Engineer and received extensions for submittal.
7/12/12	Several weeping leaks observed; Notice of Violation sent requiring evaluation of storage tank by a professional engineer due August 13, 2012.
8/15/11	Annual Water System Inspection Report sent to owner. Condition of storage tank elevated to a deficiency. Recommended bringing tank into compliance with current standards or plan for replacement.
1/15/11	Boil Water Notice issued to park residents due to low pressure caused by distribution pump failure. Boil water order ended 1/24/11.
5/14/10	Annual Water System Inspection Report sent to owner recommending planning for future replacement of storage tank due to corrosion.
8/14/09	Annual Water System Inspection Report sent to new owner recommending planning for future replacement of storage tank due to corrosion.
6/30/09	Consulting engineer, John Andersson, requests review of Beaconview records because he was hired by new owner to design a replacement water tank. New owner later backs out of project due to costs.
6/19/09	Rudolph George takes over ownership of the park
9/16/08	Annual Water System Inspection Report sent to previous owner recommending planning for future replacement of storage tank due to corrosion.

### Engineer's Certification of Public Water Improvement Project Completion

# New York State Department of Health Bureau of Water Supply Protection (NYSDOH BWSP) Application for an Approval of Completed Works

1. Public Water System Name:		2. PWSI	D Number:		
3. Project Location	(City, Town	ı, Village)	County		
4. Drinking Water State Revolving Fund (DWSRI	F) Project: Yes	No If Yes, DWSRF Proj	ect Number:		
5. Plans approved by NYSDOH BWSP:	Yes No	If Yes, NYSDOH BWSI	Project Log Number:		
Plans approved by : (check all that apply)  NYSDOH Regional Office  NYSDOH District Office  County Health Department					
6. Construction Start Date:		7. Substantial Construction Co	mpletion Date:		
	(Provide a copy of the no	tice to proceed with this appli	cation)		
8. Project Description:					
			0		
<ol> <li>Pursuant to the NYS Sanitary Code Part 5, Sub project. By affixing my seal and signature to the mitigating measures was substantially completed as set of the final "As-Built" record drawings at 10. Deviations from approved plans:</li> </ol>	nis document I certify that the eted in accordance with the a nd operation and equipment	ne construction of the referenc approved plans and specificati I manuals, have been, or will b	ed project including any required en ons or approved amendments theret e, provided to the project owner.	vironmental	
and the same of th	X				
11. Engineering Firm:	(Attach separate she	ets if additional space is need	ed)		
(Name of Firm)					
(Print Contact Person Name)			(Phone Number)		
	Date Signed:		-		
NYS Engineers Seal and Signature	If the box for the NYS	DOH BWSP is checked Yes in i	tem 5:		
	Send completed form NYSDOH B 547 River S Flanigan S Troy, NY 12	BWSP Street, Rm 400 Guare			
	or E-Mail to:	ealth.state.ny.us			
	If the box for the NYS	SDOH BWSP is not checked Yes	in item 5, then send the completed ounty Health Department that appro		



#### **ENVIRONMENTAL HEALTH DIVISION**

http://www.tompkins-co.org/health/eh

Ph: (607) 274-6688

Fx: (607) 274-6695

### **CERTIFIED AND REGULAR MAIL**

August 16, 2013

Jack Burns 553 Powers Road King Ferry, NY 13081

Re: Tompkins County Board of Health Draft Resolution #13.18.10

Failure to Disinfect a Public Water Supply and to Perform Total Coliform Sampling

J-A-M Mobile Home Park, T-Lansing

Dear Mr. Burns:

Thank you for signing the Stipulation Agreement on August 3, 2013 for the J-A-M Mobile Home Park.

Enclosed is a copy of the Draft Resolution that the Tompkins County Board of Health will consider at its meeting on **Tuesday, August 27, 2013**. You or a representative has the right to speak to the Board for a few minutes prior to them taking action. If you wish to speak to the Board, please contact Skip Parr or me at (607) 274-6688 at least one day before the meeting. If you plan to attend, please arrive by 12:00 p.m. (noon).

Sincerely,

C. Elizabeth Cameron, P.E.

Director of Environmental Health

Elizabith Caneral

Enclosure(s) - Draft Resolution, Stipulation Agreement and Orders, and Case Summary

pc:

Steven Kern, TCHD;

F:\EH\MOBILE HOME PARKS (MHP)\Facilities (MHP-4)\JAM\Enforcement\Draft Resolution.doc

ec:

Tompkins County Board of Health

Supervisor T-Lansing; Pat Pryor, TC Legislature; Frank Kruppa, Public Health Director; Elizabeth Cameron, P.E., Director of Environmental Health; Steve Maybee, P.E., TCHD; John Strepelis, P.E., NYSDOH; Skip Parr, TCHD; Brenda

Coyle, TCHD

scan:

Signed copy to eh



Ph: (607) 274-6688

Fx: (607) 274-6695

# ENVIRONMENTAL HEALTH DIVISION http://www.tompkins-co.org/health/eh

### DRAFT RESOLUTION # 13.18.10 FOR

J-A-M Mobile Home Park Jack and Mary Burns, Owner/Operator 1101 Ridge Road, T-Lansing Lansing, NY 14882

Whereas, it is a violation of Tompkins County Sanitary Code Articles 3.04.a and 7.01 and New York State Sanitary Code Parts 5.1 and 17.6.a.1 to fail to disinfect a public water supply and to fail to submit quarterly microbiological monitoring samples; and

**Whereas,** on September 4, 2012, this office revoked the disinfection waiver due to a series of unsatisfactory total coliform samples and total coliform sampling has not been received since the 3<sup>rd</sup> quarter of 2012; **and** 

Whereas, Jack Burns, Owner, signed a Stipulation Agreement with Public Health Director's Orders on August 3, 2013, agreeing that J-A-M Mobile Home Park, violated these provisions of the New York State Sanitary Code and the Tompkins County Sanitary Code; now therefore be it

Resolved, on recommendation of the Tompkins County Board of Health, That Jack Burns, Owner, is ordered to:

1. Pay a penalty of \$400 for these violations, due within 30 days notice. (**Do Not** submit penalty payment until notified by the Tompkins County Health Department.); and

2. Continue to conspicuously post a boil water notice until approved modifications to the water system are completed, proper installation verified by the Tompkins County Health Department (TCHD), and a release Order issued by the TCHD; and

 Collect and analyze water samples for total coliform once every calendar quarter and submit the results by the 10<sup>th</sup> of the following quarter; and

 a) Submit plans prepared by a certified water treatment specialist for approval by this office for disinfection of the water supply no later than August 30, 2013, and install disinfection treatment equipment as per approved plans by November 1, 2013,

b) Obtain the necessary permits and engineered plans for connection of the park to the available municipal water system by **August 30**, **2013**, and submit a completed works form from your engineer after connection to the municipal system is done and the engineer has inspected and approved the installation.



# RECEIVED

AUG 0 9 2013

Frank Kruppa Public Health Director 55 Brown Road Ithaca, NY 14850-1247

ENVIRONMENTAL HEALTH DIVISION

http://www.tompkins-co.org/health/eh

TOMPKINS COUNTY HEALTH DEPARTMENT Ph: (607) 274-6688 Fx: (607) 274-6695

### STIPULATION AGREEMENT AND ORDERS # 13.18.10

J-A-M Mobile Home Park
Jack and Mary Burns, Owner/Operator
1101 Ridge Road, T-Lansing
Lansing, NY 14882

I, Jack Burns, as owner of J-A-M Mobile Home Park, agree that on September 5, 2012, the park was in violation of Tompkins County Sanitary Code Articles 3.04.a and 7.01 and New York State Sanitary Code Part 5.1 and 17.6.a.1 for failure to disinfect a public water supply, and for failure to submit quarterly microbiological monitoring samples.

I agree to pay a penalty not to exceed \$400 for this violation/these violations following adoption of a resolution by the Board of Health. (**Do not** submit penalty payment until notified by the Tompkins County Health Department.)

I also agree to comply with the following Orders when signed by the Tompkins County Public Health Director:

- Continue to conspicuously post a boil water notice until approved modifications to the water system
  are completed, proper installation verified by the Tompkins County Health Department (TCHD), and
  a release Order issued by the TCHD; and
- Collect and analyze water samples for total coliform once every calendar quarter and submit the results by the 10<sup>th</sup> of the following quarter; and
- 3. a) Submit plans prepared by a certified water treatment specialist for approval by this office for disinfection of the water supply no later than August 30, 2013, and install disinfection treatment equipment as per approved plans by November 1, 2013, or
  - b) Obtain the necessary permits and engineered plans for connection of the park to the available municipal water system by August 30, 2013, and submit a completed works form from your engineer after connection to the municipal system is done and the engineer has inspected and approved the installation.

I understand this agreement is offered as an alte	ernative to a formal administrative hearing and that I am
subject to further action if I fail to comply with the	ne orders.
1. 115	lun 1 0012
Signed: And Dans	Date: Ally 3 2013

Jack Burns is hereby ordered to comply with these Orders of the Public Health Director.

Signed: Date: 8/9/13
Frank Kruppa
Public Health Director

### ENVIRONMENTAL HEALTH DIVISION

http://www.tompkins-co.org/health/eh

Ph: (607) 274-6688 Fx: (607) 274-6695

### CASE SUMMARY - FOR RESOLUTION # 13.18.10

J-A-M Mobile Home Park
Jack and Mary Burns, Owners/Operators
1101 Ridge Road, T-Lansing
Lansing, NY 14882

### Compiled by Skip Parr on June 25, 2013

Date	Action		
8/9/13	TCHD received signed stipulation from Jack Burns.		
7/25/13	New Draft Stipulation sent by TCHD to Jack Burns.		
7/15/13	Jack Burns met with Steven Kern and Skip Parr to discuss the stipulation agreement. Mr. Burns indicated that he was having problems securing a loan to connect to municipal water due to a unique financial situation. Mr. Burns indicated that he would like to evaluate the option of installing disinfection for the park.		
6/27/13	TCHD sent draft stipulation and notice of office conference scheduled for 7/15/13.		
6/25/13	Skip Parr spoke with Mary Burns who stated she and Jack were in the process of refinancing the park and that she was working on compiling tax information for the bank. She also stated she was unsure of the status of whether samples were collected that she would check with Jack. I indicated that this office would schedule an office conference and draft a stipulation.		
6/24/13	Skip Parr left message with Mary Burns.		
6/19/13	Skip Parr left message with Jack Burns. No response.		
5/13/13	Skip Parr left message with Jack Burns. No response.		
4/4/13	Spoke with Jack Burns to get a status update on connection to municipal water. He stated that he was working out the details of financing the project and that he would let me know as it progresses.		
2/1/13	Received signed statement from Jack Burns stating that connection to municipal water was anticipated in Spring 2013.		
10/29/12	Skip Parr sent water inspection report to Jack and Mary Burns. In the report it was stated that total coliform samples must be collected unless connection to municipal water occurs prior to end of 2012. Also, the report required that a written statement be provided to this office stating that the park was pursuing connection to municipal water and proposed timeline.		
10/5/12	Skip Parr and Steve Maybee met with Mary Burns to discuss advantages/ disadvantages of connection to municipal water versus installing and operating an onsite-chlorination system. Mary Burns stated during the meeting that the park would proceed with connection to municipal water.		
9/4/12	Letter sent revoking disinfection waiver, requesting plans to be submitted by		

	10/20/12.
8/29/12	Total Coliform positive sample at Lot #2 KCWT (collected by JAM)
8/29/12	Total Coliform positive sample at pumphouse (collected by JAM)
8/16/12	Boil Water Notice Issued
8/7/12	Total Coliform positive sample at Lot #1 KCWT (collected by JAM)
7/25/12	Total Coliform positive sample at Lot #2 KCWT (collected by TCHD)
7/23/12	Total Coliform positive sample at Lot #2 Outside Spigot (collected by TCHD)
7/18/12	Total Coliform positive sample at pumphouse (collected by TCHD)
Prior to July 2012	No violations, History of good compliance



ENVIRONMENTAL HEALTH DIVISION

http://www.tompkins-co.org/health/eh

Ph: (607) 274-6688

Fx: (607) 274-6695

### **CERTIFIED AND REGULAR MAIL**

July 30, 2013

John Joseph Inn & Elizabeth Restaurant John Hamilton 813 Auburn Road Groton, NY 13073

Re:

Tompkins County Board of Health Draft Resolution # 13.14.11

Water System Violations of the New York State Sanitary Code Part 5-1 John Joseph Inn & Elizabeth Restaurant, 813 Auburn Road, (T) Lansing

Dear Mr. John Hamilton:

Thank you for signing the Stipulation Agreement on July 16, 2013 for the John Joseph Inn.

Enclosed is a copy of the Draft Resolution that the Tompkins County Board of Health will consider at its meeting on **Tuesday, August 27, 2013**. You or a representative has the right to speak to the Board for a few minutes prior to them taking action. If you wish to speak to the Board, please contact Audrey Balander or me at (607) 274-6688 at least one day before the meeting. If you plan to attend, please arrive by 12:00 p.m. (noon).

Sincerely,

C. Elizabeth Cameron, P.E.

Director of Environmental Health

Enclosure(s) - Draft Resolution, Stipulation Agreement and Orders, and Case Summary

pc:

Steven Kern, TCHD

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ec:

Tompkins County Board of Health

Elizabeth Caneran

CEO T-Lansing; Supervisor T-Lansing; Pat Pryor, TC Legislature; John Strepelis, P.E. NYSDOH; Elizabeth Cameron, PE, Director of Environmental Health; Frank Kruppa, Public Health Director;

Peter Coats, TCHD; Janice Koski, TCHD, Brenda Coyle, TCHD; Skip Parr, TCHD

scan:

Signed copy to eh



ENVIRONMENTAL HEALTH DIVISION http://www.tompkins-co.org/health/eh

Ph: (607) 274-6688 Fx: (607) 274-6695

### **DRAFT RESOLUTION #13.14.11 FOR**

John Joseph & Elizabeth Inn John Hamilton, Owner/Operator 813 Auburn Road, (T) Lansing

**Whereas,** Subpart 5-1.30(a) of the New York State Sanitary Code (NYSSC) requires that when chlorine is used for disinfection, the disinfectant residual concentration (a minimum of 0.2 ppm and a maximum of 4.0 ppm) must be maintained at all times and under no circumstances shall be less than the required concentration for more than four hours; **and** 

**Whereas,** Subpart 5-1.72(c)1 of the NYSSC requires that a copy of daily operation records shall be submitted by the 10<sup>th</sup> calendar day of the next reporting period; **and** 

Whereas, during site visits on June 13 and June 26, 2013, the Tompkins County Health Department did not detect a free chlorine residual; and

**Whereas,** the Tompkins County Health Department has not received monthly operation reports of daily chlorine readings from October 2012 to May 2013; **and** 

**Whereas,** during site visits on June 13, June 14, and June 26, 2013, the Tompkins County Health Department observed that the bottom stairwell door at the facility is not self-closing as required by Subpart 7-1.4b(11) of the NYSSC; **and** 

**Whereas**, John Hamilton, Owner/Operator, signed a Stipulation Agreement with Public Health Director's Orders on July 16, 2013, agreeing that John Joseph and Elizabeth Inn violated these provisions of the New York State Sanitary Code; **now therefore be it** 

Resolved, on recommendation of the Tompkins County Board of Health, That John Hamilton, Owner/Operator, is ordered to:

- 1. Pay a penalty of \$700 for these violations, due within 30 days notice. (**Do Not** submit penalty payment until notified by the Tompkins County Health Department.); and
- Submit completed monthly operation reports of daily free chlorine residual readings by the 10<sup>th</sup> day
  of the following month for every month you own the property; and
- 3. Maintain an acceptable free chlorine residual at all times. The free chlorine residual in the water disinfection system must be at least 0.2 milligrams per liter (mg/L). A 0.3-0.5 mg/L free chlorine residual in water is desirable; and
- 4. Make repairs to or install a functioning self-closing bottom stairwell door by July 5, 2013.

ENVIRONMENTAL HEALTH DIVISION http://www.tompkins-co.org/health/eh

Ph: (607) 274-6688 Fx: (607) 274-6695

### CASE SUMMARY - FOR RESOLUTION # 13.14.11

### John Joseph & Elizabeth Inn John Hamilton, Owner/Operator 813 Auburn Road, (T) Lansing

# Compiled by Audrey Balander and Elizabeth Cameron on July 24, 2013

Date	Action				
7/29/13	Janice Koski tested the water and the chlorine residual was satisfactory and the bottom stairwell door was self closing. A water sample was taken				
7/16/13	John Hamilton signed the Stipulation Agreement and Orders.				
7/2/13	TCHD issued the draft Stipulation Agreement and Orders.				
6/28/13	Janice Koski tested the water and the chlorine residual was satisfactory. Bottom stairwell door was not self closing.				
6/26/13	Audrey Balander conducted a site visit and found no detectable chlorine residual and the stairwell door was not self closing. No one was staying at the Inn.				
6/14/13	Audrey Balander conducted a site visit and found no detectable chlorine residual and the stairwell door was not self closing.				
6/13/13	Audrey Balander conducted a site visit and found no detectable chlorine residual and the stairwell door was not self closing.				
9/11/12	Audrey Balander conducted a site visit. The chlorine residual was restored, water sample were satisfactory; and the Boil Water Order released.				
9/10/12	Audrey Balander conducted a site visit and found no detectable chlorine residual. A Boil Water Order was issued. Owner reported that facility was not in use that week.				
6/13/12	A positive coliform sample was reported for the facility. Five repeat samples were taken by Microbac Laboratories for John Hamilton on June 18, 2013. All repeat samples were satisfactory. The BWN was released or June 21, 2012.				
2/16/12	Audrey Balander inspected the facility and noted that the door was not self closing.				



ENVIRONMENTAL HEALTH DIVISION http://www.tompkins-co.org/health/eh

Ph: (607) 274-6688 Fx: (607) 274-6695

# STIPULATION AGREEMENT AND ORDERS #13.14.11

John Joseph & Elizabeth Inn John Hamilton, Owner/Operator 813 Auburn Road, (T) Lansing

I, John Hamilton, as the owner of the John Joseph & Elizabeth Inn, agree that I am in violation of:

Subpart 5-1.30(a) of the New York State Sanitary Code (NYSSC) for not maintaining a continuous acceptable free chlorine residual in the water system on June 13 and June 26, 2013.

Subpart 5-1.72(c)1 of the NYSSC for not submitting required monthly operation reports of daily  $\nu$  chlorine readings from October 2012 to May 2013; and

Subpart 7-1.4b(11). of the NYSSC for not maintaining a self-closing door at the bottom of the stairwell.

I agree to pay a penalty, not to exceed \$700 for these violations, following adoption of a resolution by the Tompkins County Board of Health. (*Do not submit penalty payment until notified by the Tompkins County Health Department.*)

I also agree to comply with the following Orders when signed by the Tompkins County Public Health Director:

Submit completed monthly operation reports of daily free chlorine residual readings by the 10<sup>th</sup> day of the following month for every month you own the property.

 Maintain an acceptable free chlorine residual at all times. The free chlorine residual in the water disinfection system must be at least 0.2 milligrams per liter (mg/L). A 0.3-0.5 mg/L free chlorine residual in water is desirable.

3. Make repairs to or install a functioning self-closing bottom stairwell door by July 5, 2013.

I understand that this agreement is offered as an alternative to a formal administrative hearing and that I am subject to further action if we fail to comply with the orders.



### ENVIRONMENTAL HEALTH DIVISION

http://www.tompkins-co.org/health/eh

Ph: (607) 274-6688 Fx: (607) 274-6695

### CERTIFIED AND REGULAR MAIL

August 16, 2013

Keo Sisombath Lao Village 208 West Genesee Street Syracuse, NY 13202

Re:

Tompkins County Board of Health Draft Resolution #13.11.17

Repeat Critical Violations

Lao Village, Temporary Food Service, Grassroots Festival, T-Ulysses

Dear Keo Sisombath:

Thank you for signing the Stipulation Agreement on August 8, 2013 for the Lao Village, Temporary Food Service.

Enclosed is a copy of the Draft Resolution that the Tompkins County Board of Health will consider at its meeting on **Tuesday, August 27, 2013**. You or a representative has the right to speak to the Board for a few minutes prior to them taking action. If you wish to speak to the Board, please contact Skip Parr or me at (607) 274-6688 at least one day before the meeting. If you plan to attend, please arrive by 12:00 p.m. (noon).

Sincerely,

C. Elizabeth Cameron, P.E.

Director of Environmental Health

Enclosure(s) - Draft Resolution, Stipulation Agreement and Orders, and Case Summary

pc:

Steven Kern, TCHD;

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ec:

Tompkins County Board of Health

C. Elizabeth Canera

CEO T-Ulysses; Supervisor T-Ulysses; James Dennis, TC Legislature; Jes Seaver, Grassroots Food Coordinator; Frank Kruppa, Public Health Director; Elizabeth Cameron, P.E., Director of Environmental Health; Anne Wildman, TCHD;

Skip Parr, TCHD; Brenda Coyle, TCHD

scan:

Signed copy to eh



### ENVIRONMENTAL HEALTH DIVISION

http://www.tompkins-co.org/health/eh

Ph: (607) 274-6688 Fx: (607) 274-6695

#### DRAFT RESOLUTION # 13.11.17 FOR

Lao Village, Temporary Food Service Keo Sisombath, Owner/Operator 208 West Genesee Street Syracuse, NY 13202

**Whereas,** it is a violation of Part 14-2.3 of New York State Sanitary Code (NYSSC) to store potentially hazardous foods at improper temperatures; **and** 

**Whereas,** on July 19, 2013, while operating at the Finger Lakes Grassroots Festival, the Tompkins County Health Department (TCHD) observed a critical violation which included potentially hazardous foods at improper temperatures between 45°F and 140°F. Tofu and eggs were observed at 50-57°F and breaded sweet potatoes were observed at 105°F; **and** 

**Whereas,** on July 20, 2013, while operating at the Finger Lakes Grassroots Festival, the TCHD observed a critical violation which included potentially hazardous foods at improper temperatures between 45°F and 140°F. Chicken skewers were observed at 118°F; **and** 

**Whereas,** the Stipulation Agreement informed Keo Sisombath that, if any of the Orders are not met, the TCHD may not issue a subsequent permit to Keo Sisombath/Lao Village to operate a temporary food service establishment in Tompkins County for a period of three (3) years; **and** 

**Whereas,** Keo Sisombath, Owner, signed a Stipulation Agreement with Public Health Director's Orders on August 8, 2013, agreeing that Lao Village, Temporary Food Service violated these provisions of the New York State Sanitary Code and the Tompkins County Sanitary Code; **now therefore be it** 

Resolved, on recommendation of the Tompkins County Board of Health, that Keo Sisombath, Owner, is ordered to:

- 1. Pay a penalty of \$1000 for these violations, due within 30 days notice. (**Do Not** submit penalty payment until notified by the Tompkins County Health Department.); **and**
- 2. Monitor potentially hazardous food temperatures during cooking, cooling, storage, and holding and record temperatures on a log sheet twice a day during business hours when providing temporary food service in Tompkins County. The temperature log shall contain the name of the food checked, the temperature of the food, the person's initials taking the temperatures, and the time the temperature is taken. The temperature logs shall be available at all times; and
- Maintain all potentially hazardous food temperatures at or below 45°F or at or above 140°F at all times during hot holding, cold holding, and storage and comply with all the requirements of Subpart 14-2 of the NYSSC; and
- 4. Provide documentation demonstrating that adequate refrigeration equipment or other approved method for maintaining Potentially Hazardous Food at 45° or below during cold holding will be used for events in Tompkins County. Any refrigeration equipment must be of commercial grade and be NSF (National Sanitation Foundation) approved or equivalent. Manufacturers' specifications (cut sheets) for this equipment must be submitted to and approved by the TCHD prior to permit issuance. The operator must submit cut sheets for all equipment to be used including standard specifications, make and model numbers.



ENVIRONMENTAL HEALTH DIVISION

http://www.tompkins-co.org/hoalth/eh

Ph: (607) 274-6688 Fx: (607) 274-6695

### STIPULATION AGREEMENT AND ORDERS # 13,11,17

Lao Village, Temporary Food Service Keo Sisombath, Owner/Operator 208 West Genesee Street Syracuse, NY 13202

I, Keo Sisombath, as a representative for Lao Village, agree that on July 19 and 20, 2013, while operating at the Fingerlakes Grassroots Festival, I was in violation of Part 14-2.3 of New York State Sanitary Code (NYSSC) for storing potentially hazardous foods at improper temperatures.

I agree to pay a penalty not to exceed \$1000 for these violations following adoption of a resolution by the Board of Health. (Do not submit penalty payment until notified by the TCHD.)

I also agree to comply with the following Orders when signed by the Tompkins County Public Health Director:

- 1. To monitor potentially hazardous food temperatures during cooking, cooling, storage, and holding and record temperatures on a log sheet twice a day during business hours when providing temporary food service in Tompkins County. The temperature log shall contain the name of the food checked, the temperature of the food, the person's initials taking the temperatures, and the time the temperature is taken. The temperature logs shall be available at all times.
- 2. To maintain all potentially hazardous food temperatures at or below 45°F or at or above 140°F at all times during hot holding, cold holding, and storage and comply with all the requirements of Subpart 14-2 of the NYSSC.
- 3. To provide documentation demonstrating that adequate refrigeration equipment or other approved method for maintaining Potentially Hazardous Food at 45° or below during cold holding will be used for events in Tompkins County. Any refrigeration equipment must be of commercial grade and be NSF (National Sanitation Foundation) approved or equivalent. Manufacturers' specifications (cut sheets) for this equipment must be submitted to and approved by the TCHD prior to permit Issuance. The operator must submit-cut sheets for all equipment to be used including standard specifications, make and model numbers.

I understand that, if any of the above Orders are not met, the Tompkins County Health Department (TCHD) may not issue a subsequent permit to Keo Sisombath/Lao Village to operate a temporary food service establishment in Tompkins County for a period of three (3) years.

I understand this agreement is offered as an alternative to a formal administrative hearing and that I am subject to further action if I fail to comply with the orders.

Date: 8-8-2013.

Keo Sisombath is hereby ordered to comply with these Orders of the Public Health Director.

Signed:

Frank Kruppa, Public/Health Director

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### ENVIRONMENTAL HEALTH DIVISION

http://www.tompkins-co.org/health/eh

### Ph: (607) 274-6688

Fx: (607) 274-6695

### CASE SUMMARY - FOR RESOLUTION #13.11.17

Lao Village/Temporary Food Service Keo Sisombath, Owner/Operator 208 West Genesse Street Syracuse, NY 13202

### Compiled by Skip Parr on 8/1/2013

7/20/13	Re-inspection performed and same <b>violation noted</b> from 7/19/13 (Chicken skewers).			
7/19/13	Critical violation cited for potentially hazardous food at improper temperature during inspection (tofu, eggs & breaded sweet potatoes).			
7/18/13	Field visit made to all food vendors at GrassRoots Festival, including Lao Village to remind them to check refrigeration temperatures frequently for duration of the festival.			
7/18/13 - 7/21/13	Permit issued for GrassRoots Festival			
2012	Permits issued for GrassRoots and Apple Festival. No violations observed.			
9/30/11 - 10/2/11	Permit issued for Ithaca Apple Harvest Festival			
7/23/11	Re-inspection performed and critical violations corrected.			
7/22/11	Critical violation cited for potentially hazardous food at improper temperature during inspection (spring rolls & cha lua pork).			
7/21/11 - 7/24/11	Permit issued for GrassRoots Festival			
6/3/11	No violations observed during inspection.			
6/3/11 - 6/5/11	Permit issued for Ithaca Festival			
10/1/10	No violations observed during inspection.			
10/1/10 - 10/3/10	Permit issued for Ithaca Apple Harvest Festival			
7/23/10	No violations observed during inspection.			
7/22/10 - 7/25/10	Permit issued for GrassRoots Festival			
6/6/10	<b>Critical violation</b> cited for potentially hazardous food at improper temperature during inspection.			
6/4/10	No violations observed during inspection.			
6/4/10 - 6/6/10	Permit issued for Ithaca Festival			
9/25/09	No violations observed during inspection.			
9/25/09 - 9/27/09	Permit issued for Ithaca Apple Harvest Festival			
7/18/09	Re-inspection performed and critical violations corrected.			
7/17/09	<b>Critical violation</b> cited for potentially hazardous food at improper temperature during inspection.			
7/16/09 - 7/19/09	Permit issued for GrassRoots Festival			
5/30/09	Re-inspection performed and critical violations corrected.			
5/29/09	<b>Critical violation</b> cited for potentially hazardous food at improper temperature during inspection.			
5/28/09 -5/30/09	Permit issued for Ithaca Festival			
2008	Permits issued for Ithaca Festival, GrassRoots, and Apple Festival. No violations			

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1,74-9	observed.		
2/19/08	Letter sent stating that BOH approved motion to accept operator's Serv-Safe Course as successful completion of the course despite not passing the examine.		
9/28/07	No violations observed during inspection.		
9/28/07 - 9/30/07	Permit issued for Ithaca Apple Festival		
9/21/07	Received written notification from Cornell Cooperative Extension that Keo Sisombath attended the ServSafe Food Manager Certification Course on 9/6/07 and 9/10/07.		
9/11/07	<b>BOH adopts resolution</b> requiring food-temperature monitoring log, attendance of a Serv-Safe Course by 10/30/07 and Division will recommend that no Temporary Food Service Permits will be issued for one year following future violations and penalty of \$1000.		
8/19/07	Stipulation agreement signed.		
7/21/07	Re-inspection performed and critical violations corrected. Monitoring log present at time of inspection.		
7/20/07	Critical violation cited for potentially hazardous food at improper temperature during inspection (soaked rice noodles, spring rolls, lao chicken basil & pick pow). No temperature log maintained.		
7/19/07 - 7/22/07	Permit issued for GrassRoots Festival		
7/10/07	BOH adopts resolution requiring food-temperature monitoring log, attendance of a Serv-Safe Course and penalty of \$700.		
6/25/07	Stipulation agreement signed.		
6/3/07	Critical violation cited for potentially hazardous food at improper temperature during inspection (fried rice, tofu, bean sprouts). Inspection also noted that temperature log was not maintained.		
6/2/07	Critical violation cited for potentially hazardous food at improper temperature during inspection (bean sprouts).		
6/1/07 - 6/3/07	Permit issued for Ithaca Festival		
9/30/06	Re-inspection performed and critical violations corrected.		
9/29/06	Critical violation cited for potentially hazardous food at improper temperature during inspection		
9/29/06 - 10/1/06	Permit issued for Ithaca Apple Festival		
7/21/06	No violations observed during inspection.		
7/20/06 - 7/23/06	Permit issued for GrassRoots Festival		
7/11/06	<b>BOH adopts resolution</b> requiring food-temperature monitoring log and penalty of \$400.		
6/27/06	Stipulation agreement signed.		
6/3/06	Re-inspection performed and same violation noted from 6/2/06.		
6/2/06	Critical violation cited for potentially hazardous food at improper temperature during inspection (bean sprouts).		
6/1/06 - 6/3/06	Permit issued for Ithaca Festival		
10/7/05 - 10/9/05	Permit issued for Ithaca Apple Festival		
6/4/05	Re-inspection performed and critical violations corrected.		
6/3/05	Critical violation cited for potentially hazardous food at improper temperature during inspection (panang curry).		
6/2/05- 6/5/05	Permit issued for Ithaca Festival		

### Elizabeth Cameron - statement from lao village for 8/27 hearing

From:

Narin Ly <a href="mailto:lagesyracuse@yahoo.com">lagesyracuse@yahoo.com</a>

To:

"Lcameron@tompkins-co.org" <Lcameron@tompkins-co.org>

Date:

8/26/2013 1:08 PM

Subject: statement from lao village for 8/27 hearing

8/26/2013

Hello My name is Keo Sisombath owner of Lao Village, I was not able to attend the hearing today. I am aware of the violation and that I will have to pay \$1,000 in fines. I apologize for this mishap and violation and try to not have it happen again.

Keo Sisombath



#### ENVIRONMENTAL HEALTH DIVISION

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### **CERTIFIED AND REGULAR MAIL**

August 16, 2013

Heidi Pane 15 Leisure Lane Freeville, NY 13068

Re:

Tompkins County Board of Health Draft Resolution # 13.20.16

Discharge of sewage to ground surface

15 Leisure Lane, Town of Dryden (Tax Map # 27.1-2-31)

Dear Ms. Pane:

Thank you for signing the Stipulation Agreement on August 7, 2013 for the sewage system at 15 Leisure Lane, Town of Dryden, Tax Parcel #27.1-2-31.

Enclosed is a copy of the Draft Resolution that the Tompkins County Board of Health will consider at its meeting on **Tuesday, August 27, 2013.** You or a representative has the right to speak to the Board for a few minutes prior to them taking action. If you wish to speak to the Board, please contact Steven Kern or me at (607) 274-6688 at least one day before the meeting. If you plan to attend, please arrive by 12:00 p.m. (noon).

Sincerely, Elizabeth Canua

C. Elizabeth Cameron, P.E.

Director of Environmental Health

Enclosure(s) - Draft Resolution, Stipulation Agreement and Orders, and Case Summary

pc: ec: Steven Kern, TCHD; F:\EH\SUBDIVISIONS (SR)\Facilities (SR-4)\Dryden\Riverside Manor Subd\15 Leisure Ln Draft Resolution.doc

Tompkins County Board of Health; CEO T-Dryden; Supervisor T-Dryden; Michael Lane, TC Legislature; Frank Kruppa,

Public Health Director; Elizabeth Cameron, P.E., Director of Environmental Health; Adriel Shea, TCHD; Steve Maybee,

P.E., TCHD; Skip Parr, TCHD; Brenda Coyle, TCHD

scan:

Signed copy to eh



### ENVIRONMENTAL HEALTH DIVISION

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Ph: (607) 274-6688 Fx: (607) 274-6695

### DRAFT RESOLUTION # 13.20.16 FOR

Heidi Pane, Owner 15 Leisure Lane, Town of Dryden Tax Map # 27.1-2-31

Whereas, it is a violation of Article VI Section 6.02 (b) of the Tompkins County Sanitary Code for anyone to discharge human wastes or sewage to the atmosphere or to the surface of the ground; and

Whereas, on June 12, 2013, and August 6, 2013, sewage was observed on the ground at 15 Leisure Lane, T-Dryden; and

**Whereas**, Heidi Pane, Owner, signed a Stipulation Agreement with Public Health Director's Orders on August 7, 2013, agreeing that the property at 15 Leisure Lane, T-Dryden, violated these provisions of the Tompkins County Sanitary Code; **now therefore be it** 

Resolved, on recommendation of the Tompkins County Board of Health, That Heidi Pane, Owner, is ordered to:

- 1. Immediately fence the area of surfacing sewage in order to prevent access to the area; and
- 2. Immediately and until the sewage system is replaced, prevent the discharge of sewage to the ground surface by keeping the septic tank pumped bi-weekly by a licensed septic hauler; and
- 3. Submit an Onsite Wastewater Treatment System (OWTS) Application for a Construction Permit along with the application fee, on or before August 21, 2013; and
- 4. Arrange for soil tests with Tompkins County Health Department staff on or before August 28, 2013; and
- 5. Complete the replacement of the sewage system in accordance with the OWTS Construction Permit within 30 days after the OWTS Construction Permit has been issued.



# ENVIRONMENTAL HEALTH DIVISION

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### STIPULATION AGREEMENT AND ORDERS # 13.20.16

### Heidi Pane, Owner 15 Leisure Lane, Town of Dryden Tax Map # 27.1-2-31

I, Heidi Pane, as owner of 15 Leisure Lane (Tax Map # 27.1-2-31), Town of Dryden, agree that I am in violation of Article VI of the Tompkins County Sanitary Code, Section 6.02 (b) for the discharge of human wastes or sewage to the atmosphere or to the surface of the ground.

I agree to comply with the following Orders when signed by the Tompkins County Public Health Director:

- 1. Immediately fence the area of surfacing sewage in order to prevent access to the area.
- 2. Immediately and until the sewage system is replaced, prevent the discharge of sewage to the ground surface by keeping the septic tank pumped bi-weekly by a licensed septic hauler.
- 3. Submit an Onsite Wastewater Treatment System (OWTS) Application for a Construction Permit along with the application fee, on or before August 21, 2013.
- 4. Arrange for soil tests with Tompkins County Health Department staff on or before August 28, 2013.
- 5. Complete the replacement of the sewage system in accordance with the OWTS Construction Permit within 30 days after the OWTS Construction Permit has been issued.

I understand this agreement is offered as an alternative to a formal administrative hearing and that I am subject to further action if I fail to comply with the orders.

Signed: _	Mice P Pan	Date: _	8/1/13	
Heidi Par	ne is hereby ordered to comply with these	Orders of	the Public Health Director.	
Signed: _	Frank Kruppa Public Health Director	Date: _	8/1/15	

# ENVIRONMENTAL HEALTH DIVISION

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### CASE SUMMARY - FOR RESOLUTION # 13.20.16

### Heidi Pane, Owner 15 Leisure Lane, Town of Dryden Tax Map # 27.1-2-31

## Compiled by Adriel Shea and Skip Parr on August 7, 2013

Date	Action			
8/7/2013	Ms. Pane met with Steven Kern, Adriel Shea and Skip Parr and signed a stipulation agreement agreeing to the violation and a timetable of compliance.			
8/6/2013	Telephone communication from Adriel Shea to Better Housing for Tompkins County (BHTC) confirming that grant funding has still not be received for the Pane application.			
8/6/2013	Field visit made by Adriel Shea confirming that sewage discharge to the ground surface was still present.			
7/31/2013	Email communication between Adriel Shea and BHTC regarding Pane application and status of grant. BHTC confirmed that Pane application was approved and that money would be available when received from the State.			
7/26/2013	TCHD mailed stipulation agreement with Public Health Director's Orders.			
7/19/2013	Telephone communication from Adriel Shea to BHTC. BHTC confirmed that Pane application was received and grant funding was pending.			
7/19/2013	Telephone communication from Adriel Shea to Heidi Pane. Ms. Pane confirmed that violation had not been abated.			
7/10/2013	Telephone communication from Adriel Shea to BHTC regarding Pane application. BHTC informed Mr. Shea that they would likely be able to assist Ms. Pane, but they were currently waiting on State funding before they could proceed.			
7/10/2013	Telephone communication from Adriel Shea to Heidi Pane. Ms. Pane confirmed that violation had not been abated.			
6/24/2013	Telephone communication from Heidi Pane to Adriel Shea. Adriel Shea discussed the NOV and TCHD enforcement process.			
6/19/2013	Notice of violation issued by TCHD requiring sewage violation to be abated by 7/19/13.			
6/12/2013- 6/13/2013	Email communications from Adriel Shea to BHTC notifying them that Heidi Pane of 15 Leisure Lane (T) Dryden had been referred to them because of potential need for financial assistance repairing or replacing her failed OWTS.			
6/12/2013	Field visit by Adriel Shea to property. Homeowner and Adriel Shea observed that the absorption field was in failure. Adriel Shea provided a sewage application packet and Better Housing for Tompkins County application request form were provided to the homeowner.			
6/11/2013	An anonymous telephone complaint was received by the Environmental Division regarding sewage surfacing to the ground at the above referenced location.			

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